

<b>Unit</b>	<b>Date &amp; Time</b>	<b>Topic</b>	<b>Study Hours Lecture</b>	<b>Study Hours Lab</b>
1	Sat, Oct 26, 2019 9.00 - 12.00 hrs. 13.00 – 16.00 hrs.	Course Introduction Wine Fundamental Introduce in Wine Tasting Process Wine Tasting Practice By :	3	3
2	Sat, Nov 2, 2019 8.00 – 15.00 hrs.	Field Trip to Khao Yai Vineyard. By :	Field Trip	
3	Sat, Nov 9, 2019 9.00 – 12.00 hrs.	Illustration of Old-World Wines. - Geography - Climate and specificities France - Bordeaux/Burgundy/Rhone/Loire Italy – Piedmont/Tuscany/Veneto Spain – Rioja/Ribera del Duero/Priorat Germany & Austria Wine of east Europe Tasting old world wine By :	1.5	1.5
4	Sat, Nov 16, 2019 9.00 – 12.00 hrs. 13.00 – 16.00 hrs.	Illustration of New World Wines Part1 California, Australia, New Zealand Illustration of New World Wines Part2 Chile, Argentina, South Africa Tasting new world wine By :	3	3
5 &6	Sat, Nov 23, 2019 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Theme: Mediterranean Wines (Historical and Back ground)  Theme: world of Organic and Biodynamic wines style Understand culture of wine service Understand sensory of wine glasses and other wine equipment Tasting wine from Greece, Lebanon, Italy, Spain, Basic of Wine Service By :	3	3



7&8	Sat, Nov 30, 2019 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Theme: Champagne and other prestige world of Sparkling wines style  Practice of Wine Service and Sparkling Wine tasting  Late Harvest and Botrytis Wines Ice wine and premium sweet wine of the world  Sweet wine tasting  By :	3	3
9&10	Sat, Dec 7, 2019 13.00 – 16.00 hrs.	Theme: Bordeaux Grand Cru Classe Concept All Classification of Great wine in the world The concept of Style and wine investment  Bordeaux and Burgundy wine tasting By :	1.5	1.5
11&12	Sat, Dec 14, 2019 9.00 -12.00 hrs.	Theme: Food and Wine Matching Course review and preparation to final examination  By :	3	
13	Sat, Dec 21, 2019 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Final Examination Ceremony  By :	6	